

GOBANILLA MONASTRELL



REGION

JUMILLA

COUNTRY

SPAIN

TYPE OF WINE

Red Wine

Monastrell grapes, used to produce this wine, shortly aged in French and American oak barrels, come from vineyards located in the surroundings of the winery, at an altitude of 700 meters in the northeast of Jumilla.

Ripe fruit notes and a hint of spices from its time in French oak casks. This enhances the wines perfect balance with a pleasant mouthfeel and a long, memorable finish.

Maceration and fermentation in stainless steel tanks at a controlled temperature. After malolactic fermentation and a short aging in French and American oak depending on the characteristics of the harvest, it has remained in stainless steel tanks until its bottled.

TASTING NOTES

Intense deep red cherry colour. Powerful in nose, clean and complex. Very attractive fruity aromas, touches of ripe fruit and reminds of new wood. Well-balanced, soft tannins and very long finish.

FOOD PAIRINGS

Rice, stews, legumes, mushrooms, stewed meat, cured meat, roasted meats, short or medium cheeses, grilled meat or with sauce.